

# WALKER'S

A FULLER TABLE

## COLD *Minimum 12 guests*

### BOX LUNCH \$17pp

- Choice of:
  - Roasted Turkey & Cheddar with Honey Mustard Mayo and Leaf Lettuce on a Buttery Croissant
  - Grilled Chicken with Chipotle Aioli and Arugula on Brioche
  - Caprese with Fresh Mozzarella, Tomato, Basil, Olive Oil and Balsamic on a Baguette
- Honey Oat Granola Bar
- Assorted Chips
- Meg's Famous Chocolate Chip Cookies

### SALAD TRIO \$30pp

- Grilled Chicken & Roasted Salmon
- BBQ Kale Salad – Shredded Kale, Red Cabbage, Carrots & Cilantro tossed with BBQ Ranch
- Chipotle Caesar Salad – Crisp Romaine tossed with Chipotle Caesar Dressing, Pepitas, Cheesy Garlic Croutons and topped with Shaved Parm
- Napa Salad – Arugula, Red Grapes, Feta and Toasted Almonds tossed with Balsamic Vinaigrette
- Baguette with Butter

### ASSORTED SANDWICHES \$20pp

- Choice of:
  - Roasted Turkey & Cheddar with Honey Mustard Mayo and Leaf Lettuce on a Buttery Croissant
  - Grilled Chicken with Chipotle Aioli and Arugula on Brioche
  - Caprese with Fresh Mozzarella, Tomato, Basil, Olive Oil and Balsamic on a Baguette
- Choice of Chipotle Caesar, BBQ Kale or Napa Salad

### SANDWICH BAR \$26pp

- Roasted Turkey, Grilled Chicken, Hummus, Cheddar, Swiss
- Lettuce, Tomato, Honey Mustard, Mayo
- Sliced Sourdough and Wheatberry Bread, Baguettes
- Choice of Chipotle Caesar, BBQ Kale or Napa Salad

# HOT Minimum 12 guests

## PACIFIC RIM \$22pp

- Miso Ginger Kale Salad - Kale, Red Cabbage, Carrots, Fresh Coriander, Miso Ginger Vinaigrette
  - Sesame Crusted White Fish with a Ponzu Drizzle
    - Veggie Option (min 6): Grilled Furikake-Dusted Portobello Mushroom with Ponzu Drizzle
  - Coconut Jasmine Rice
  - Caramelized Carrots with Orange Ginger Glaze
- Comes with Tamari Ginger Garlic Sauce*

## MOLTE ITALIANO \$23pp

- Caesar Salad - Crisp Romaine tossed with Caesar Dressing and topped with Cheesy Garlic Croutons & Shaved Parm
- Grilled Chic Parmesan with Marinara & Mozzarella
  - Veggie Option (min 6): Eggplant Parmesan
- Whole Wheat Penne Pasta tossed with Kale Pesto and Olive Oil
- Asiago, Herb Roasted Zucchini

## TASTE OF THE SOUTHWEST \$25pp

- BBQ Kale Salad - Shredded Kale, Red Cabbage, Carrots & Cilantro tossed with BBQ Ranch
  - Cajun Rub Beef Kabobs
    - Veggie Option (min 6): Cajun Rub Veg Kabobs
  - Rosemary Roasted Red Bliss Potatoes
  - Charred Broccoli with Crispy Garlic
- Comes with Lemon Parsley Tourn*

## SOUTH OF THE BORDER \$21pp

- Tex Mex Salad - Romaine, Kale, Red Cabbage, Carrots and Pepitas tossed with Cilantro Lime Vinaigrette
  - Slow-cooked Shredded Pork with Salsa Verde
    - Veggie Option (min 6): SW Spice Grilled Portobello Mushroom with Salsa Verde
  - Spanish Rice
  - Flame Roasted Veggies with Black Beans
  - Warm Flour Tortillas
- Comes with Creamy Cilantro Chimichurri*

## **BEST OF THE AEGEAN \$22pp**

- Greek Salad – Tomatoes, Cucumbers, Red Onion, Kalamata Olives and Mint
- Mykonos Creamy Citrus Grilled Chicken
  - Veggie Option (min 6): Charred Lemon Cauliflower Steak
- Oregano Dill Jasmine Rice
- Lemon Tahini Hummus and Pita Bread

*Comes with Housemade Tzatziki*

## **LASAGNA PARTY \$16pp**

- Caesar Salad – Crisp Romaine tossed with Caesar Dressing and topped with Croutons & Shaved Parm
- Italian Sausage or Veggie Lasagna (order in multiples of 12)
- Asiago, Herb Roasted Zucchini
- Garlic Bread

# PLATTERS AND SIDES

## **CHARCUTERIE PLATTER \$85** *Serves 12*

Asiago Pepperoncino, Aged Cheddar and Smoked Gouda Cheeses, Genoa Salami, Dried Fruits & Nuts, Red Grapes, Crackers & Sliced Baguettes

## **CRUDITÉ PLATTER \$70** *Serves 12*

Assorted Vegetables with a Dip Duo - Carrots, Celery, Cherry Tomatoes, Broccoli, Cucumbers, Lemon Tahini Hummus and BBQ Ranch

## **MEZZE PLATTER \$110** *Serves 12*

Roasted Red Peppers, Tzatziki, Crumbled Feta, Rice Dolmas, Mediterranean Olives, Lemon Tahini Hummus & Pita Bread

## **MEG'S FAMOUS CHOCOLATE CHIP COOKIES \$3**

## **LEMON BARS WITH A SHORTBREAD CRUST \$5**

## **ASSORTED SODAS & WATER \$1.50**

½ waters and ½ sodas

All prices are per guest  
Minimum of 12 (guests/orders) per menu item  
\$100 food minimum order

We request 48 hour notice

All orders include appropriate disposable serving utensils

Add a plate, napkin, fork & knife set for \$1.50pp  
Bamboo plates and biodegradable forks & knives for \$3pp

Disposable chafing dish \$15 each

Delivery charge, starting at \$25, is based on distance,  
size of event and service level

We offer professional staffing services.  
Call us to manage your event, set up catering,  
serve, bartend, clean-up and more!

We rent elegant and modern set-up smallwares, décor,  
equipment - whatever you need!

Please contact us for Tippy Pear Bar Service!

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310.376.8600

WalkersCatering.com

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